

MONDAY, AUGUST 18, 2008

☞ Soups ☜

*Tomato-Basil with Feta* (vegetarian)

*Avgolemono* (traditional egg-lemon-rice with chicken stock)

*Cream of Mushroom* (prepared with beef stock)

☞ Appetizers ☜

*Mediterranean Mussels with Aioli* ~ Fresh, plump mussels steamed with white wine and drizzled with a sumak aioli sauce. 6.95

☞ Entrees ☜

*Served with a cup of soup or house salad.*

*A bowl of soup may be substituted for \$2.00 extra. A Greek, Village, or Tabouli salad may be substituted for \$2.30 extra.*

- Kota Sto Phyllo* ~ Boneless, skinless breast of chicken rolled around a mix of sautéed spinach and leek, feta and kasseri cheeses. Baked in a phyllo pastry wrap.  
Served with butter-sautéed carrots with dill ..... 14.95
- Mediterranean Mussels* ~ A platter of fresh, plump mussels steamed with white wine and drizzled with a sumak aioli sauce ..... 15.95
- Fresh Fillet of Halibut* ~ Sautéed with olive oil, finished in the pan in a white wine-caper sauce with a touch of butter. Served with asparagus spears and rice pilaf ..... 19.95
- Tenderloin of Pork* ~ Marinated in olive oil and fresh rosemary.  
Broiled, served with a honey-lemon sauce and oven-roasted potatoes ..... 16.95
- Rack of Lamb* ~ Eight-bone New Zealand rack broiled and cut.  
Served with oven potatoes and asparagus spears ..... 26.95

☞ Sides ☜

*Carrots* ~ Sautéed with dill and a touch of butter.

*Broccoli Florettes* ~ Blanched and finished in a sauté pan with a touch of butter.

☞ Desserts ☜

*Chocolate Mousse* ~ Scrumptious! 4.35

*Cherry Pie* ~ Glazed cherries baked with ricotta cheese in a phyllo wrap. 2.35

*Ice Cream Torte* ~ Frozen white chocolate and lime filling encrusted with toasted almond, walnut and hazelnut. Decorated with fruit and blueberry sauce. 5.45